MR. PURPLE

EVENTS DECK

ABOUT

ESTABLISHED. 2015

Operated by hospitality industry leader, Gerber Group, Mr. Purple, a rooftop bar and restaurant located on the 15th floor of Hotel Indigo Lower East Side, captures the vibrant and artistic spirit of the local neighborhood. It offers an intoxicating combination of panoramic views, craft cocktails, and locally-sourced food.

EXIT

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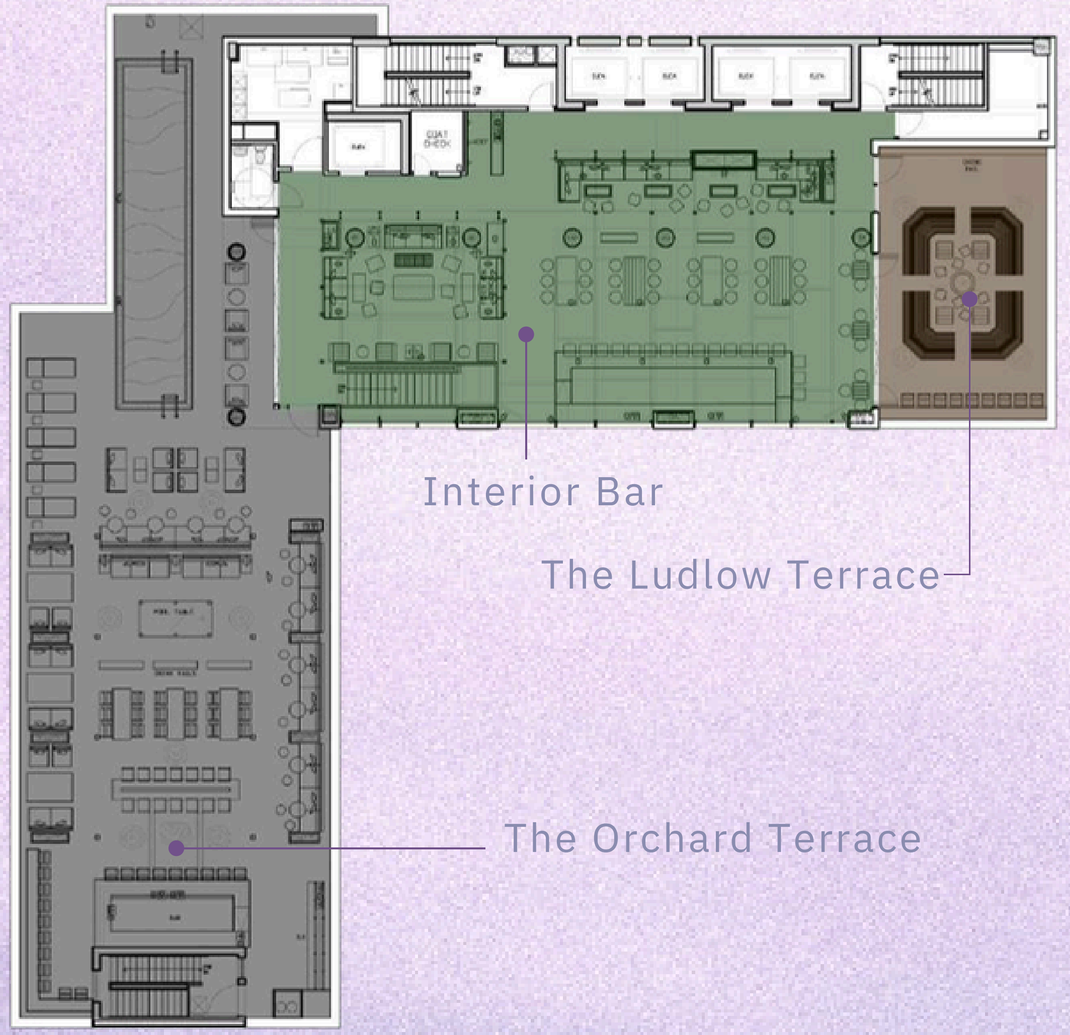


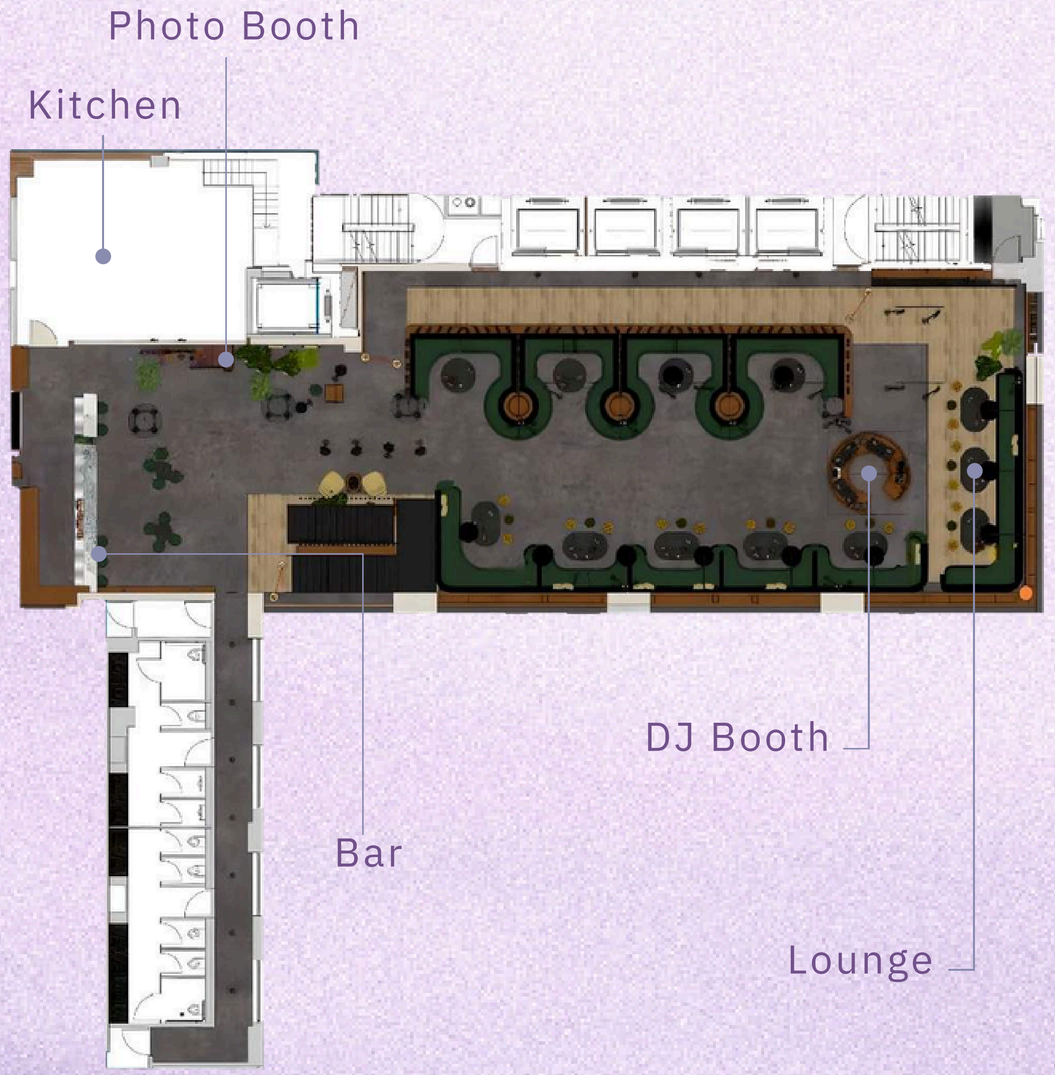
THE BAR

7,200 SQ.FEET

Using Downtown New York as a backdrop, the interior space is complemented by two terraces– The Orchard & The Ludlow. The Orchard is nearly 4,000 sq.ft hosting a swimming pool and its own outdoor bar, while The Ludlow intimately sits at 700 sq.ft and is perfectly suited for private dinners. The total venue capacity is 450 guests.

INDOOR BAR/LOUNGE

OUTDOOR TERRACE



THE CLUB

3,768 SQ.FEET

Newly opened and just below on the 14th floor, sits The Club by Mr. Purple. This space is complemented by a 360 degree DJ booth, luxury banquet seating, full bar, photo booth, and ample dancing room under the ceiling of disco lights. The floor-to-ceiling windows offer the same spectacular views of downtown NYC and surrounding bridges. Capacity 199 persons.

I'm never gonna
dance again the
way I danced with you

Pioneer DJ

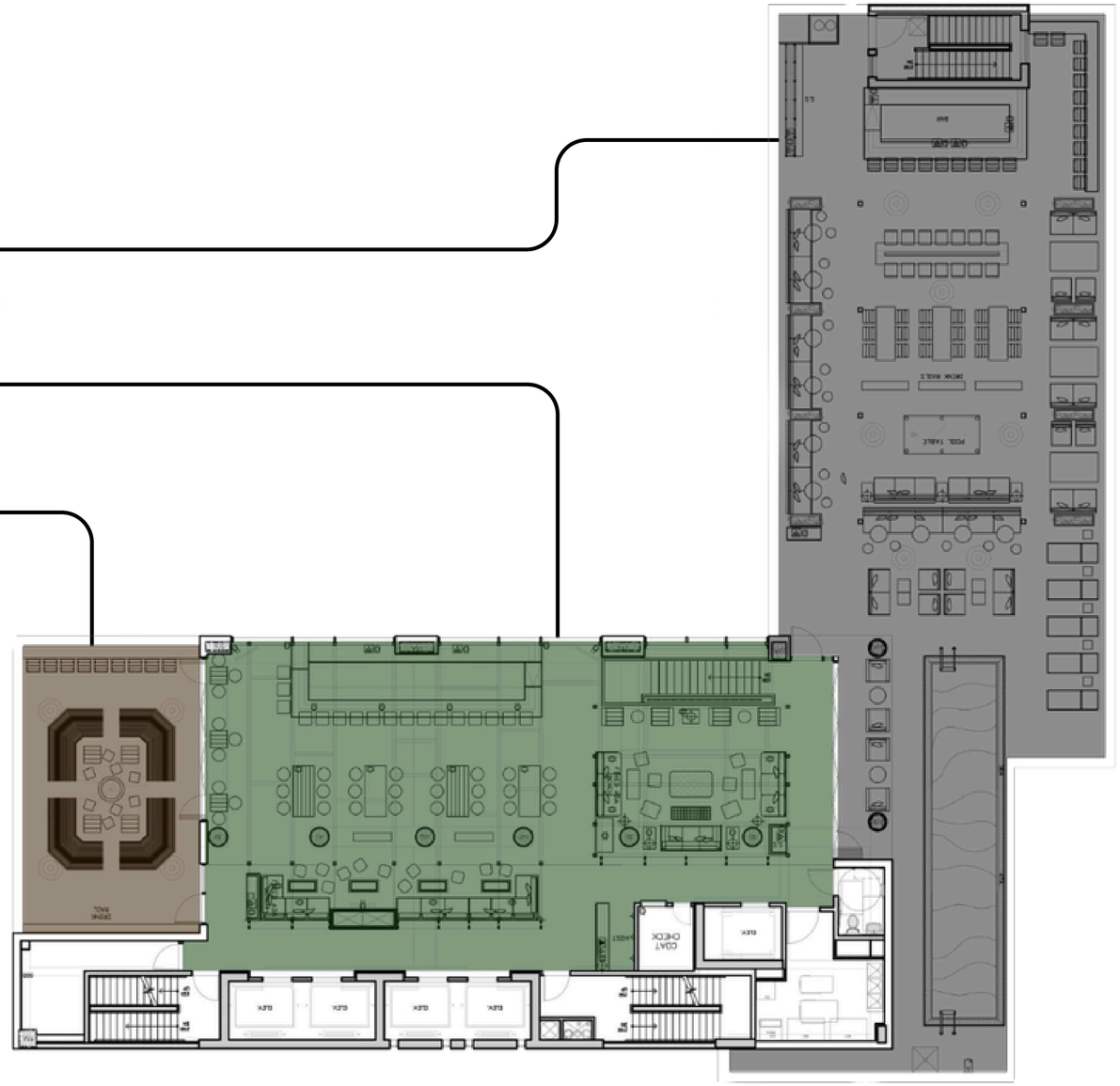
OUR GUEST

At Mr. Purple, we've cultivated an exclusive haven for the vibrant mosaic of young professionals hailing from every corner of the city. Some come business professional with their workday extending into networking over sunset drinks, while others seek to unwind and dance the night away to our ever-evolving music series. The Mr. Purple guest values quality and holds a natural curiosity for new experiences.

CAPACITY CHART

Orchard Terrace	150 People Standing 100 People Seated	3,768 4 sq.ft
Main Bar	200 People Standing 100 People Seated	2,641 6 sq.ft
Ludlow Terrace	45 People Standing 25 People Seated	705.7 sq.ft
Full Space	450 People Standing 225 People Seated	Total = 7,200 sq. ft

**All Spaces Available For Photoshoots, Junkets, and Filmings*



GERBER GROUP

HOTEL INDIGO LOWER EAST SIDE NEW YORK

Main Bar

Ludlow Terrace

FOOD & BEVERAGE

MR. PURPLE

Shabu
Shabu

MR. PURPLE

EVENT PACKAGES

LAVENDER

$135 PER PERSON

1-HOUR PASSED APPS

2-HOUR PREMIUM OPEN BAR

TUNA TARTAR
avocado, ponzu, wonton cone

FIG CROSTINI
whipped basil ricotta, lemon zest

CHICKEN SKEWER
peanut sauce

Includes Platters:

1x Chicken Tenders

1x Grilled Cheese

1x French Fries

additional platters available, inquire for pricing

LILAC

$155 PER PERSON

2-HOUR PASSED APPS

2-HOUR PREMIUM OPEN BAR

TUNA TARTAR
avocado, ponzu, wonton cone

FIG CROSTINI
whipped basil ricotta, lemon zest

CHICKEN SKEWER
peanut sauce

WARM PRETZEL
served withbeer cheease

Includes Platters:

2x Chicken Tenders

1x Grilled Cheese

2x French Fries

additional platters available, inquire for pricing

INDIGO

$185 PER PERSON

2-HOUR PASSED APPS

2-HOUR PREMIUM OPEN BAR

TUNA TARTAR
avocado, ponzu, wonton cone

FIG CROSTINI
whipped basil ricotta, lemon zest

PETITE MAINE LOBSTER ROLL
brioche

WARM PRETZEL
served with beer cheese

BEEF WELLINGTON
veal demi glaze

RIBEYE SKEWER
caramelized onions, demi glaze

Includes Platters:

2x Chicken Tenders

2x Pretzel Bites

2x Grilled Cheese

additional platters available, inquire for pricing

BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

$115 FOR TWO HOUR OPEN BAR PP
+$25 FOR EACH ADDITIONAL HR PP

Grey Goose Vodka, Bombay Gin, Bacardi Rum, Código Blanco & Reposado Tequila, Johnnie Walker Black, Glenlivet 12 yr, Woodford Reserve Bourbon, Select House Cocktails, White Wine, Red Wine, Sparkling Wine, Domestic, Imported, Craft Beers

SELECT BEVERAGE PACKAGE

$95 FOR TWO HOUR OPEN BAR PP
+$21 FOR EACH ADDITIONAL HR PP

Absolut Vodka, Bombay Gin, Bacardi Rum, Código Blanco Tequila, Dewars White Label, Old Forester Bourbon, Classic Cocktails, White Wine, Red Wine, Sparkling Wine, Domestic, Imported, Craft Beers

BEER & WINE PACKAGE

$75 FOR TWO HOUR OPEN BAR PACKAGE PP
+$15 FOR EACH ADDITIONAL HR PP

White Wine, Red Wine, Sparkling Wine, Domestic, Imported, Craft Beers

GERBER GROUP

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HOTEL INDIGO
LOWER EAST SIDE NEW YORK

PASSED OPTIONS

$40 PER PERSON FOR ONE HOUR
+20 FOR EACH ADDITION HOUR, CHOICE OF 6
**for private events only

SEAFOOD

Tuna Tartar avocado, ponzu, wonton cone
Petite Maine Lobster Roll brioche
Nicoise Salad seared tuna, haricot verts, lemon vinaigrette
Sushi Rolls assortment of rolls
Coconut Shrimp ginger orange sauce
Shrimp Dumpling sweet chili

VEGETARIAN

Mozarella Skewers cherry tomatoes, balsamic, basil
Macaroni & Cheese Bites pepper jam
Chinese Noodles egg noodles, vegetables
Fig Crostini whipped ricotta, basil, lemon zest
Grilled Cheese black truffles, gruyere, fontina cheese
Warm Pretzels served with beer cheese
French Onion Boule carmelized onions, gruyere
Elote Cup cotija cheese

NON-VEGETARIAN

Beef Sliders choice classic or bleu cheese bacon
Fried Chicken Sliders kohlrabi slaw
Chicken & Waffles maple syrup
Cheese Croquette red pepper marmalade
Beef Wellington veal demi glace
Chicken Skewer peanut sauce
Tacos choice of chicken tinga or carne asada
Ribeye Skewer caramelized onions, demi glaze

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HOTEL INDIGO LOWER EAST SIDE NEW YORK

STATIONARY PLATTERS

Cheese & Charcuterie artisanal cheese, meats, accompaniments, serves 25 people - $425
Mezze Platter hummus, crudite, babaganoush, naan bread, feta serves 15 people - $110
Crudite seasonal vegetables, assortment of dipping sauces, serves 15 people - $110
Chips & Guacamole toasted pepitas, blue corn tortillas chips, serves 10 people - $90
Grilled Cheese smoked mozzarella, gruyere, 25 pieces - $115
Chicken Skewers peanut sauce, 40 pieces - $150

Beef Sliders harissa aioli, cheese, 25 pieces - $140
Fried Chicken Sliders kohlrabi slaw, 25 pieces - $140
Taco Platter chicken tinga or carne asada, corn tortilla, 25 pieces - $110
Chicken Tenders ranch, bbq & honey mustard, serves 10 people - $110
Pretzel Bites dijon mustard, beer cheese, serves 10 people- $80
French Fry Platter truffle oil, serves 10 people - $80
Franks in a Blanket dijon mustard, ketchup, serves 10 people - $80

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COCKTAIL STATIONS

Artisanal Cheese & Charcuterie assorted cured meats &cheeses, fruits, olives, seasonal accompaniments, honey, variety of crackers & artisanal local breads - $65 pp
Mezze Platter tzatziki, romanesco, tapenade, marinated vegetables, feta cheese, olives, naan bread & assorted crackers - $50 pp
Buttermilk Fried Chicken crispy white & dark meat, served with biscuits, corn bread, coleslaw, mac & cheese, assorted hot sauces - $80 pp
Burger Bar classic & vegan full-sized wrapped burgers choice of 2x sides: french fries, sweet potato fries, waffle fries, mac n cheese, potato salad - $80 pp

Taco Station choice of 2x proteins: carne asada, chicken tinga, jalapeño-lime shrimp, banana leaf cooked market fish or cumin roasted mushrooms served with accompaniments, rice, beans, flour & corn tortilla - $70 pp
BBQ Station backyard BBQ chicken, beef ribs, chicken wings, and beef brisket served with corn bread, coleslaw, potato salad, macaroni salad & assorted BBQ sauces - $80 pp
Raw Bar east coast oysters, gulf shrimp, littleneck clams, jonah crab claws & accompaniments optional add on: lobster tail + $25 pp - $100 pp
Sushi Station live chef $125 pp

DESSERTS

STATIONS

Smores Station roast your own marshmallows over an open flame s'mores station includes a variety of marshmallows, chocolates, graham crackers & cookies – $50 pp

Seasonal Dessert Grazing Table customized for the season a table is built upon 7 items such as mini doughnuts, mini pastries, mini pies, cookies & and other sweet treats – $60 pp

Cheese and Chocolate Fondue Grazing Table Gruyere Cheese Blend is served with heirloom vegetables, artisan breads, and cured meats. Chocolate Fondues with accompaniments such as fruits, pastries and desserts – $70 pp

PLATTERS

Churros chocolate and dulce de leche dipping sauces 40 pieces – $150

Mini Cupcakes 40 pieces – $125

Mini Donuts 40 pieces – $125

Fruit Platter whipped coconut dipping sauce, serves 25 people – $150

PASSED

$25 PER PERSON/PER HOUR CHOICE OF 3

Mini Cupcakes

Mini Churros

Mini Donuts

Cheesecake Bites

Macarons

Mochi

Fruit Skewers

Milk & Cookie shooters w/ alcohol

LUNCH & DINNER BUFFET

$85 PER PERSON/BASED ON 2 HOURS
CHOOSE 1 SALAD + 2 ENTREES + 2 SIDES

SALAD

Market Salad baby gem lettuce, heirloom radishes, apples, shallot-vinaigrette
Caesar romaine, kale, parmesan, croutons
Kale & Brussels kale, shaved brussels, pecorino, toasted pistachio, mint

SIDES

Grilled Asparagus
Roasted Fingerling Potatoes
Seasonal Market Vegetables

ENTREES

Roasted Prime Rib whole filet mignon served with demi-glace & french mustard
Pan Seared Market Fish seasonal selection, pan roasted, served with lemon-dill sauce
Farro Bowl roasted beets, charred broccoli, avocado, crispy shallots, creamy miso dressing
Free-Range Chicken whole chicken herb-roasted & served with pan gravy
Rigatoni tomato sauce, stracciatella, basil

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BRUNCH BUFFET

$65 PER PERSON/BASED ON 2 HOURS CHOOSE 1 SALAD + 2 ENTREES + 2 SIDES
Includes Soft Drinks + Regular & Decaf Coffee + Assorted Teas

ENTREES

Assorted Bagels or Pastries plain & everything, butter, cream cheese & assorted jams
optional add on: smoked salmon, tomato & capers + $10 per person
Greek Yogurt & Granola seasonal berries, local honey
Cage Free Scrambled Eggs
Chicken Salad Sandwich celery, avocado, aioli, on a croissant
Quiche Tarte feta, spinach
Brioche French Toast seasonal berries
Smashed Avocado Toast 7 grain toast
Farro Bowl roasted beets, charred broccoli, avocado, crispy shallots, creamy miso dressing

SIDES

Turkey Bacon
Chicken Sausage
Breakfast Potatoes

SALADS

Market Salad baby gem lettuce, heirloom radishes, apples, shallot-vinaigrette
Fruit Salad mixed sesaonal fruit

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HOTEL INDIGO LOWER EAST SIDE NEW YORK

BREAKFAST

Includes Juices & Soft Drinks + Regular & Decaf Coffee + Assorted Teas

CONTINENTAL BREAKFAST

$50 PER PERSON / PER HOUR

Assorted Pastries or Bagels seasonal muffins, plain & and chocolate croissants / plain & everything, butter, cream cheese & assorted jams
- optional add on: smoked salmon, tomato & capers + $10 per person

Hot Breakfast scrambled eggs, breakfast potatoes, choice of smoked turkey bacon or chicken sausage

Seasonal Fruit Salad

AMERICAN BREAKAST

$60 PER PERSON / PER HOUR

Assorted Breakfast Pastries scones, muffins, plain & chocolate croissants

Cage Free Eggs breakfast potatoes

Greek Yogurt & Granola seasonal berries & local honey

Choice of one (1) smoked turkey bacon, chicken sausage

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THANK YOU!